



Chicken & Mushroom Crêpes

Serve these delicious chicken and mushroom crêpes with a herb salad (I like butter lettuce and chervil) or individually as an entrée. The filling can be made the day before, as can the batter or even the crêpes (as long as you keep them well covered), which makes this an easy dish to assemble and heat at the last minute. I loved Sigurd White Blend from the Barossa with this dish - though I think I'd love this cloudy, amber, wild fermented blend of riesling, gewürz, garganega, chardonnay and viognier with anything!

Serves 4 (8 crêpes)

METHOD

1. Preheat oven to 180°C.
2. Melt butter in a large frying pan over medium heat.
3. Add shallot and a good pinch of salt and cook for a few minutes until tender.
4. Add chicken and stir well to coat in butter.
5. Stir in mushroom and cook, stirring frequently, for 5-10 minutes, until mushroom is tender and chicken is opaque. Transfer to a bowl and set aside to cool.
6. Meanwhile, make crêpes (see below).
7. Stir crème fraîche, 2 tablespoons of the chives, salt and pepper into the chicken mixture.
8. Strain liquid into a saucepan, bring to the boil, reduce heat to medium and boil gently for 5-10 minutes or so, until thickened to a coating consistency - watch it closely as it can boil over.
9. Stir through chicken mixture, taste and add salt if necessary.
10. Working a couple at a time, lay crêpes out on a clean work surface, place a heaped tablespoon of chicken mixture in the centre, fold in sides to partially enclose, then tuck ends under to form a parcel and place in a buttered baking dish, seam-side down in a single layer.
11. Place in the oven for 15 minutes.
12. Scatter with remaining chives and serve with herb salad.

Basic Crêpes

1. Sift flour into a bowl and make a well in the centre.
2. Combine milk and eggs and slowly pour into the well, whisking to incorporate the flour; stop whisking as soon as all the flour is incorporated.
3. Stir in butter and strain into a jug.
4. Heat a heavy-based crêpe pan over medium heat and grease with very little butter.
5. Stir the batter, pour in just enough to coat the pan, swirling quickly to cover the base evenly.
6. Cook for 1-2 minutes, until the edges begin to curl and the base is golden brown.
7. Loosen the edges with a silicon spatula, then use your fingers to turn the crêpe and cook for a further 30 seconds or so, until golden and dry.
8. Slide out of the pan onto a clean plate.
9. Repeat with remaining batter, stirring before each crêpe and stacking cooked crêpes on top of one another.

INGREDIENTS

- 100g butter
- 2 golden shallots, finely chopped
- 600g skinned chicken thigh fillets, cut into bite-sized pieces
- 500g button mushrooms, finely sliced
- Salt flakes and freshly ground white pepper, to taste
- 1 cup crème fraîche
- 2½ tablespoons snipped chives
- Herb Salad, for serving

Basic Crêpes

- ¾ cup plain flour
- 1½ cups milk
- 3 eggs, lightly beaten
- 50g salted butter, melted, plus extra for greasing

The trick to successful crêpes is using a well-seasoned, low-sided pan - I swear by SolidTechnics crêpe/griddle pan.